

## OYSTER BAR

**Oysters Rockefeller** (4 per order)  
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16

Each

**M&S Cali Kumo Oysters\*** (50 cal) 3.5

**M&S Johnny Shuck's Oysters\*** (50 cal) 3.3

**Baja California Kumiai\*** (50 cal) 3

**Long Island Blue Point\*** (50 cal) 3.5

## APPETIZERS

**Ancho Chili Charred Octopus**  
Jicama Chimichurri / White Beans (580 cal) 16

**Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.3 | sm (320 cal) 7

**Seared Ahi Tuna**  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

**Chilled Jumbo Shrimp Cocktail**  
(160 cal) 16 | sm (100 cal) 9

**Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 12.8

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 16.5

**Steamed Mussels\***  
Tomatoes / White Wine / Herbs (890 cal) 14 | sm (470 cal) 7

**Shrimp Kisses**  
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.5

**Tableside Tartare**  
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13

**Open Blue Cobia Crudo\***  
Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

## SOUPS & SALADS

**New England Clam Chowder**  
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.7 | Bowl (240 cal) 8

**Maine Lobster Bisque**  
Sherry Cream Cup (400 cal) 8.7 | Bowl (670 cal) 14.8

**Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons (490 cal) 9.5

**10 Greens Chopped Salad**  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.7

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 9.5

**Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

**Heirloom Tomato Caprese**  
Fresh Mozzarella / Basil / Balsamic Reduction (80 cal) 11

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

- Add a Walnut Mixed Green Salad or Caesar Salad to any entrée for 5 -

## ENTRÉE SALADS

**Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon Avocado (900 cal) 22.5

**Ahi Nicoise Salad\***  
White Balsamic Dressing / New Potato Salad (620 cal) 18

**Entrée Caesar Salad**  
Grilled Chicken (820 cal) 15.5  
Grilled Salmon (890 cal) 17.5  
Calamari "Fritto Misto" (860 cal) 16.5

**Grilled Chopped Salads**  
Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5  
Shrimp (590 cal) 17.5

## CHEF WELLMAN'S RECOMMENDATIONS

**Hawaiian Bigeye Ahi Tuna**  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal) 18  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

**Clam & Mussel Pasta**  
Smoked Paprika Roasted Tomatoes, Chorizo, Black Pepper Fettuccini, Boursin Crostini (1530 cal) 19

## FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

**Blackened Swordfish**  
Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (410 cal) 17

**Pan Seared Chilean Sea Bass**  
Mushroom Risotto / Edamame / Dashi Broth (410 cal) 20.5

**Skillet Blackened Open Blue Cobia**  
Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 20

**Grilled Wild Isles Sustainable Salmon**  
Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20



## SIGNATURE FISH



**Simply Prepared Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)

**Pan Seared Cobia** Mushroom Risotto / Tomato Confit / Fresh Herbs (450 cal) 32

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 26

**Parmesan Crusted Flounder** Lemon Caper Butter / Butternut Squash Orzo (670 cal) 20

**Blackened Rockfish** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (780 cal) 26

**Pesto Chilean Sea Bass** Simply Grilled / Summer Vegetable Ragout / Basil Pesto (610 cal) 42

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 21

**Hawaiian Mahi Mahi** Simply Grilled / Roasted Fingerlings / Cippolini Onions / Brussels Sprouts / Pancetta (650 cal) 30

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 18

**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.8

*MS* **Lump Crab Cake Sandwich + Chowder** Poblano Tartar / Fries / Cup of Clam Chowder (890 cal) 18.5

**Cajun Shrimp Wrap** Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 14.5

**A1 Blue Burger\*** Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 17

**Grilled Chicken Sandwich** Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 13

## LUNCH ENTRÉES

**Open Blue Cobia Tacos + Black Bean Soup** Blackened, Jicama Chimi Slaw, Chili Lime Aioli (1200 cal) 15

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 16.8

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17.5

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 18

**Beef Medallions Bordelaise\*** Roasted Mushroom / Spinach Saute (630 cal) 25

**Center Cut Filet Mignon\*** (6oz) (700 cal) 32.5 (8oz) (840 cal) 38

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 17.5

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.3

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 22

**McCormick's Seafood Trio\*** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26.5

**Ultimate Mixed Grill\*** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36

**Lobster Habanero Mezzaluna** Wilted Spinach / Paprika Smoked Tomatoes / Sherry Lobster Cream (660 cal) 29

**Classic Seafood Fry** Beer Battered Cobia / Buttermilk Fried Shrimp / Oysters / Chesapeake Fries (1500 cal) 29

## POWER LUNCH BOX

\$15 and Under

**Cajun Shrimp Wrap** Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 14.5

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 13

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 15

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15

**Northwest Salmon Sauté** Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 14.5

**We are proud to support local and sustainable farms, ranches, fisheries and breweries:**

- Earthbound Farms, San Juan Bautista, CA
- Baloian Farms, Fresno, CA
- Yah-Whooo Organic Farms, Vacaville, CA
- Challenge Dairy, Dublin, CA
- Premier Mushrooms, Coulusa County, CA
- Pacific Seafood, Sacramento, CA

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director **Isbhak Vazquez Garcia** Executive Chef **Wellman Co**

MSAN 11/11/2018